

PROCESS: FULLY WASHED  
VARIETY: TYPICA



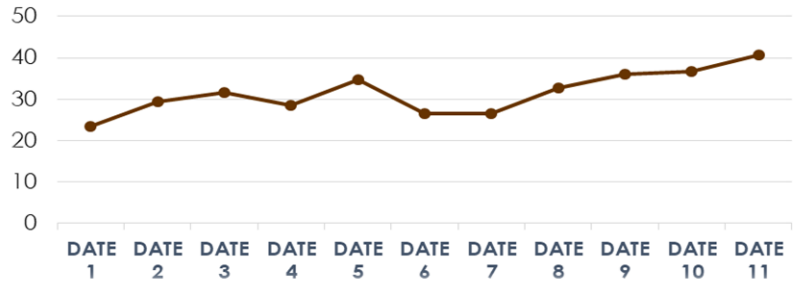
DRYING METHOD

# ROOM: 3

# BED: 25

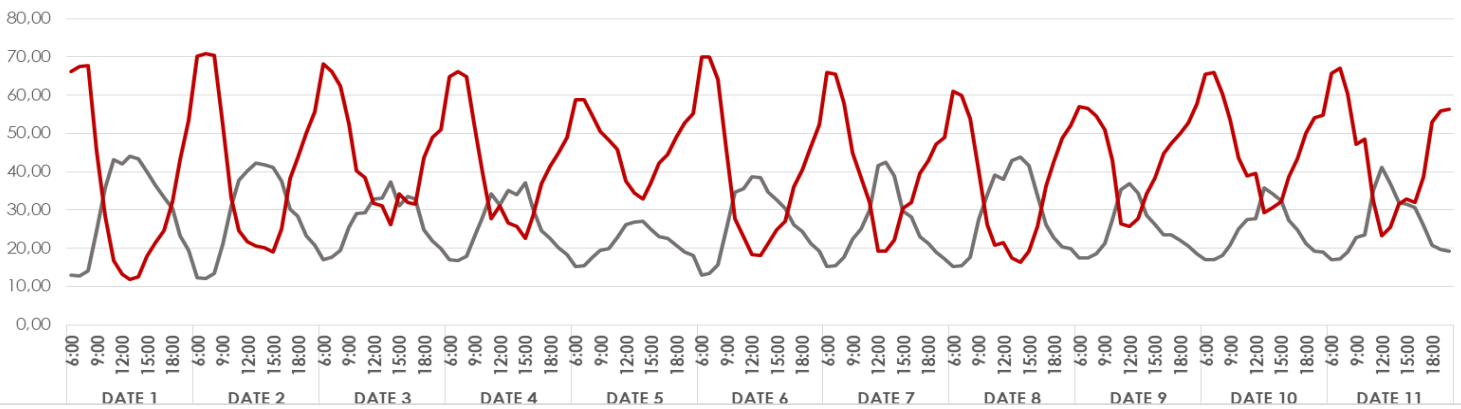
# DRYING  
DAYS: 11

ROOM 3  
GRAIN TEMPERATURE (°C)



ROOM 3

— TEMPERATURE — % HUMIDITY



RESULTS

In the planning of continuous quality improvement this year as "Hacienda la Papaya" we have focused on:

- Solid and liquid fertilization:

\* The application is made in units of measurement in grams per plant, causing an exact effect on the dose in each of the plants.

- In the wet process, the following was carried out:

\* Mucilage cleaning by water movement for 15 hours.

- Temperature control with the following variables:

- \* Brightness
- \* Air flow
- \* Fans
- \* Cooling of plastics with water